



Wandering  
KITCHEN

## WINTER HORS D'OEUVRES

### COLD

Toast \$3

*Avocado + toasted pepita seeds (v)*

Devilish Egg \$4

*smoked salmon with dill (gf)*

Caviar + Chips \$6

*crème Fraiche + Lay's potato chips*

Shrimp Cocktail \$5

*saffron aioli + traditional cocktail (gf)*

Vegetable "Ceviche" \$3

*truffle-infused olive oil (v/gf)*

Peck of Pickles \$2

*pinwheels, cornichon, house made pickles*

Italian Crudo Duo \$8

*Hamachi with jalapenos and preserved lemon*

*Salmon with olive oil and smoked sea salt*

### HOT

Beef Crostini \$5

*herbs de Provence + crème fraiche*

Savory Croissant \$4

*shaved ham, Gruyere, pepper jelly*

Bacon-Wrapped Dates \$3

*apricot glaze (gf)*

Walleye Cake \$6

*tartar remoulade*

Pear + Prosciutto \$3

*sweet and savory pastry puffs*

Maryland Crab Cake \$6

*saffron aioli*

Poke \$6

*Chef's Hawaiian-style salmon with cucumber,*

*sushi rice, and jalapeno*

## PLATTERS

*(serves 25)*

### Dainty Shrimp Cocktail

\$150

*Cocktail sauce & saffron aioli*

### Mezza

\$120

*Serrano, olives, marinated peppers,  
roasted beet hummus*

### Jumbo Shrimp Cocktail

\$250

*Smorgasbord of sauces  
& accompaniments*

### Cheese Plate

\$225

*3 cheeses selection with traditional accompaniments  
Add charcuterie trio \$75*

### Leaning Tower of Seafood

\$175

*shrimp, jumbo lump crab, smoked salmon, pickled  
vegetables*

### Chili Glazed Side of Salmon

\$120

*Roasted whole, served hot (or) cold  
Served with traditional accompaniments*

### Ole & Lena

\$150

*Cheese ball duo, cranberry-stuffed bison summer  
sausage, smoked lake trout dip & accompaniments*